

Menus

to go orders: 5 item limit, 2 pizzas max per order

DINNER BRUNCH DRINK

antipasti

marinated castelvetrano olives citrus & fennel 6

eggplant caponatina 7 with burrata 11

meatballs spicy tomato sauce 9

piquillo peppers goat cheese & balsamico 8

broccolini bruschetta crescenza 8

sweet potato fries gorgonzola & parmesan 11

gnocchi with porcini & smoked pancetta 9

lamb chops kale, cherry tomato, olives, panna acida 16

zucchini parmigiano with scamorza & basil 9

walnut bread burrata, mushroom-truffle honey 9

herb onion bread extra virgin olive oil 4

broccolini calabrese peperoncini & garlic 7

beef carpaccio arugula, parmesan & capers 10

fried cauliflower with caper-aioli 8

brussels sprouts capers & sage 7

fish antipasti

dungeness crab arancini calabrese aioli 11

fritto misto di pesce 15

calamari caldi arugula, ceci beans & gaeta olive vinaigrette 12

meat antipasti 7ea

artisan salumi with giardiniera

lardo

prosciutto di parma

sopressata

mortadella

hot coppa

mixed plate of all five 20

salad

arugula & fennel salad shaved parmesan 8/12

kale & romaine caesar parmesan croutons 8/12

winter greens persimmon & pomegranate 11

pizzas

margherita 12

margherita burrata 16

spicy marinara pepperoncini & olives 12

funghi misti tomato, fontina & thyme 16

delicata squash ricotta, sage & saba 17

hot salami coppa, tomato, provolone & diavolicchio 17

italian sausage marinara, béchamel & green onion 16

prosciutto di parma marinara, arugula & mozzarella 16

spinach béchamel, truffle-crimini, fontina & ham 18

chorizo tomato, oaxaca cheese, cilantro 16

zucchini prosciutto, onion, provolone & goat cheese 16

asparagus pancetta, béchamel, fontina, egg & sage 17

Add

anchovy 2

mozzarella 2

burrata 6

sub burrata 4

spicy coppa 3

sausage 3

vegan chorizo 3

vegan cheese 4

hot salami 3

egg 2

risotto

squid ink with calamari 17

saffron with osso buco 18

funghi & truffled panna 17

butternut squash, rosemary & crescenza 17

mains

monday: **pollo farcito** 19

tuesday: **cioppino** 24

wednesday: **grilled pork shoulder chop** 23

thursday: **chicken cotoletta** tomato & parmesan 19

friday: **lasagne alla bolognese** 18

saturday: **ricotta cannelloni** tomato & sausage 17

sunday: **manzo short ribs** 24

dessert

panna gelato with extra virgin olive oil & sea salt 8

bonet chocolate gelato with amaretti & caramel 8

tiramisù with rum-mascarpone 8

vanilla gelato 6

concord grape sorbet 6

coppa mocha with meringue & toasted almond 9

crema cotta with strawberries 7

outside dessert/cake cutting/serving fee is \$2 per person;

A 4% charge will be added for sf employer mandates; including the health care, security ordinance, health insurance, commuter benefits ordinance, sick days

and sf minimum wage ordinance.

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brunch

french toast mixed berries & mascarpone 13

pork shoulder panini escabeche, calabrese aioli & french fries 14

prosciutto scramble asparagus & mozzarella, potatoes & mixed greens 13

pancetta omelet mushroom, tomato & fontina, roasted potatoes & mixed greens 13

pasta chilaquiles fried eggs, ricotta salata, tomatillo-avocado sauce 12 with pork 15

sausage hash smoked mozzarella & fried eggs 13

florentine dumplings semolina, italian ham, spinach, béchamel, tomato, parmesan 12

ricotta cannelloni with tomato & sausage 17

eggs purgatorio in spicy tomato sauce 9 add hot salami 12

antipasti

eggplant caponatina 7 with burrata 11

meatballs spicy tomato sauce 9

lamb chops kale, cherry tomato, olives, panna acida 16

zucchini parmigiano with scamorza & basil 9

walnut bread burrata, mushroom-truffle honey 9

fried cauliflower with caper-aioli 8

brussels sprouts capers & sage 7

salads

arugula & fennel with shaved parmesan 8/12

kale & romaine caesar parmesan croutons 8/12

pizza

carbonara bacon, two eggs, mozzarella, pecorino & cracked black pepper 17

creamy spinach field mushrooms, two eggs, provolone & nutmeg 17

margherita 12 with burrata 16

funghi misti tomato, fontina & thyme 16

italian sausage marinara, béchamel, green onions 17

delicata squash ricotta, sage & saba 17

prosciutto di parma tomato, arugula & mozzarella 16

zucchini prosciutto, onion, provolone & goat cheese 16

Add

anchovy 2

mozzarella 2

burrata 6

sub burrata 4

spicy coppa 3

sausage 3

vegan chorizo 3

vegan cheese 4

hot salami 3

egg 2

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DINNER BRUNCH DRINK

mixed drinks

kentucky mule bourbon, lime, ginger, cane, mint

high road rye, cynar, amontillado, pampelmousse

amante tequila, lime, strawberry, aperol, prosecco

driftwood japanese whiskey, elderflower, lemon, genepy

harbinger gin, lime, fino, jasmine honey, orange

rattlesnake rye, lemon, maple, bitters, egg white

fire island mezcal, americano, pineapple

nuestra paloma tequila, elderflower, cointreau, grapefruit, bitters

diablo tequila, lime, ginger, agave, cassis

corsage apple brandy, lillet, suze, bitters, absinthe

lucky no. 8 rum, ginger, lime, lemongrass, coconut

brunch cocktails

gin rickey gin, lime, soda

kir royale cassis, prosecco

pimm's cup gin, pimm's, lime, ginger

amalfi hibiscus lemonade, kolsch style ale

italian spiderman aperol, vermouth, grapefruit, salt

silver fizz gin, lemon, lime, egg white, soda

cabana boy rye, pineapple sibona, lime

brunch punch seasonal ingredients